



CHEESE AND YOGURT
EST MAKING 1981



To Make Cheese Starter Solution

Cheese & Yogurt Making's Freeze Dried Cheese Starter is an advanced blend of no less than four carefully selected bacteria cultures, developed to produce a clean, controlled and wholesome souring of the milk. It is an ideal general purpose culture, well suited to the manufacture of all forms of cheese - soft, hard, pressed, surface ripened etc. etc. It is also suitable for use in the production of buttermilk and many other dairy products that are available today.

To cultivate the cheese starter from the freeze dried culture

The following items are required: A dairy thermometer, a glass container (2pt or 1.5 litre capacity) equipped with a tightly fitting lid, a suitable saucepan, cling film.

Directions:

1. Heat 1 litre (1¾ pts) of fresh milk to approximately 90°C (194°F) and hold at this temperature for ten minutes.
2. Remove from the heat. Cool rapidly by standing the saucepan in cold, running water until a temperature of 20°C (68°F) is reached.
3. Sprinkle the freeze dried cheese culture into the milk whilst whisking vigorously. It is important to ensure that the powder is thoroughly mixed into the milk.
4. Sterilise the glass container with a suitable dairy steriliser to prevent the introduction of any undesirable airborne organisms which could interfere with the incubation of the desired culture.
5. Pour the mixture into the sterilised container and cover with cling film immediately. Put on the lid.
6. Incubate at between 20°C - 22°C (68°F-72°F) for 22-24 hours.
7. The cheese starter is ready when it smells sharp and clean. Store in a cool place, preferably in a refrigerator. Solution can also be stored deep frozen (use ice cube tray). It is possible to maintain a supply of starter culture by reserving a small quantity of the finished product and using it in place of the freeze dried starter culture on the next batch.

www.cheeseandyogurtmaking.com

Tel: +44 (0)1233 770780

Email: sales@cheeseandyogurtmaking.com